

## Coconut Macaroons

**MAKES ABOUT 24 COOKIES**

**Every now and then I get the urge** for moist, chewy treats, so I always keep a can of sweetened condense milk in the pantry and a bag of coconut in the freezer. I guess you could say that being prepared is worth its weight in macaroons ! Chocoholics might want to drizzle melted chocolate over the tops or go hog wild and dip the macaroons right into chocolate to cover the whole darn thing! Check out the **chocolate-dipping technique**.

### Ingredients

**3 cups** ( about 9 ounces) lightly packed sweetened shredded coconut

**1/2 cup** sweetened condensed milk

**1 teaspoon** pure vanilla extract

**1 teaspoon** fresh lemon juice

**1** large egg white

**Dash** of salt

### METHOD:

**PREHEAT** the oven to **350° F**. Line a cookie sheet with parchment paper.

**COMBINE** the coconut, condensed milk, vanilla, and lemon juice in a large bowl.

**USING** an **electric mixer**, beat the egg white with the salt in a medium bowl until it holds soft peaks. Fold the white into the coconut mixture.

**DROP** small mounds of batter, measuring about 1 1/2 inches in diameter, onto the prepared sheet. Arrange them about 1 1/2 inches apart. With slightly wet fingertips, pinch the mounds to make them a tad narrower and taller, about 1 1/4 inches in diameter and 1 inch high with a slightly rounded top. Bake for 15 to 17 minutes, rotating the sheet from front to back about two-thirds of the way through, baking or until the macaroons are golden. Some of the coconut shreds on top will be dark brown. Slide the parchment off the cookie sheet and onto a rack. After 5 – 10 minutes, remove the macaroons from the parchment using a spatula and place them directly on the rack to finish cooling.

**STORE:** in an airtight container for up to **5 days**.

## CHOCOLATE DIPPING TECHNIQUE

Melt the chocolate in a metal or glass bowl set over a pan of barely simmering water, stirring frequently, until fully melted. Alternatively, melt in a microwave safe bowl in the microwave, using 20 – 30 second bursts at medium power, stirring well after each interval. Pour the chocolate into a glass measuring cup or a coffee mug. A container that is narrow and deep works better than one that is wide and shallow. Line a baking sheet with wax paper. Dip the macaroons into the melted chocolate to coat half the cookie like a semi-circle. Let the excess drip off or gently scrape it off the bottom of the cookie using the rim of the cup. As the chocolate gets used up, tilt the cup to continue coating the cookies. Place the macaroons on the wax paper and let stand until the chocolate is completely set. Gently peel the cookies off the wax paper.

**STORE:** Layered between sheets of wax paper, in an airtight container for up to **5 days**.  
Macaroons without chocolate coating can be frozen for up to **2 months**.